

GEWURZ'SEC

Dry Gewurztraminer

Grape Variety: Gewurztraminer

Terroir: Sourced from our Gewurztraminer vineyards in Alsace, harvested at full aromatic ripeness to express the variety's full richness without becoming overly sweet. A deliberate choice: to reveal the dry, food-friendly side of a grape variety too often reduced to its sweetness.

Winemaking: The grapes are harvested at optimal aromatic ripeness and then gently pressed. Fermentation is carried out entirely to dry, at a controlled temperature to preserve the grape variety's character. A brief aging on fine lees, without oak, imparts the richness and roundness on the palate that balance this dry wine.

Tasting Notes:

- Color: Bright yellow with golden highlights.
- Nose: An expressive, floral bouquet blending rose, exotic fruits, and sweet spices.
- Palate: A generous and powerful attack that lingers into a dry, crisp, and clean finish. The palate remains balanced, supported by characteristic spicy notes. All the aromatic richness of Gewurztraminer, without the sugar.

Our recommendations: A Gewurztraminer unlike any you've expected—dry, crisp, and perfect for fine dining. Its generous aromas and clean finish make it an ideal pairing for spicy dishes (curry, tagine, Asian stir-fry), aged cheeses like Munster, and fish in spicy sauces.

Serving temperature: Serve chilled, between 8 and 10°C

Storage: Best enjoyed within 2–3 years to fully appreciate its aromatic freshness.

